



# MENU

## PIZZA BREADS

- ✓ **HERB** Mixed Greek herbs, garlic and EVO oil 9
- ✓ **NAPOLITANA** Tomato, rosemary, Kalamata olives 14
- ✓ **PESTO AND PARMESAN** Homemade basil pesto, garlic and parmesan flakes 16
- ✓ **EL GRECO** Caramelised onion, garlic and blue cheese 16

## DIPS

*All dips are served with warm pita bread*

- VG **AUBERGINE** Roasted aubergine, garlic, Greek herbs and EVO oil 12
- ✓ **TZATZIKI** Greek yoghurt, cucumber, dill, garlic and EVO oil 12
- TARAMOSALATA** Fish roe with fresh lemon juice 12
- MIXED DIPS** Aubergine, tzatziki, taramosalata, served with pita and crackers 22

## SALATES - SALAD

- ✓ **GREEK** Traditional recipe with tomatoes, cucumber, onion, Kalamata olives, feta 28
- ✓ **LASITHI** A mix of salad greens, beetroot, feta, almonds, cherry tomatoes, gherkins and onion 28
- SEAFOOD** A generous variety of mixed seafood, drizzled with an EVO oil and balsamic dressing complete with fresh seasonal greens 32

***All our food is cooked and prepared with extra virgin olive oil (EVO)  
GF + DF options available.***

***Please be aware that we are not a Gluten Free environment,  
all precautions are taken when preparing GF dishes.***

***Ask your waiter about our other options.***

***Please note we have a 'one bill per table' policy.***



## MEZEDES - STARTERS

- ✓ **PATATES** Curly deep fried potatoes served with aioli 9
- VG **MIXED OLIVES** Warm olives served with fresh bread and olive oil 16
- ✓ **MUSHROOM A LA CREAM** Button mushrooms in a garlic, cream sauce 16
- ✓ **GNOCCHI** Cooked in thick Napolitana sauce served with basil and parmesan 18
- SOUTZOUKAKIA** Beef & lamb meatballs made with fresh herbs and thick tomato sauce 18
- BRUSSEL SPROUTS** Pan-fried in EVO oil with bacon and parmesan 18
- ✓ **GREEK HALLOUMI** Semi soft goat & sheep cheese, fried in EVO oil and served with lemon 17
- DOLMADES** Cabbage leaves stuffed with ground beef and rice, served with an egg lemon sauce 18
- ✓ **BAKED FETA** Greek feta cooked in the oven with tomato, capsicum & onion 19
- GRILLED PRAWNS** King prawns cooked on the grill, topped with homemade dressing, served on a bed of salad greens 22
- SIKOTAKIA** Chicken livers fried in EVO oil served with garlic & lemon 24
- CALAMARI** Deep fried and served with tzatziki and a garlic & fresh lemon juice 24
- SCALLOPS** Poached in a mild garlic, cream sauce 24
- OCTOPUS EL GRECO** Served in a home made tomato sauce, olives and herbs 26
- GRILLED OCTOPUS** Served with an EVO oil, fresh lemon and mustard dressing 26
- PRAWN SAGANAKI** King prawns cooked in a tomato and feta sauce 26
- PRAWNS ALA GAMBERI** Pan fried king prawns in butter, garlic, brandy and cream 26

## *Kali orexi - Enjoy your meal*

Grab a fork and have a seat at the table! Friends and loved ones are getting together for an evening of laughter, drinks, and most of all, plate after plate of delectable Greek food. Welcome to the epitome of Greek-style entertaining - the Greek meze table.

Translated literally, the word meze (meh-ZEH) means a taste or a bite. It is used to describe small plates of savoury snacks that are served as a compliment to drinks. There are many different types of mezethes (meh-ZEH-thes), and the menu will vary according to locale.

The meze table is a traditional gathering place - warm, inviting, and always casual. It is an atmosphere where the plates are communal, the conversation is spirited, and the pace is leisurely. This style of entertaining encourages people to come and join the party. Tables are pushed together to accommodate newcomers, and more plates and drinks are ordered.

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# PIZZA

*Cooked with a mix of mozzarella and edam cheeses, garlic and fresh parsley on a tomato base*

*\*Gluten/dairy free options \$4 extra large size only*

- ✓ **MARGHERITA** Cherry tomato, basil 19 | 29
- HAWAIIAN** Ham, cheese, pineapple 22 | 32
- ✓ **AL FUNGHI** Mushroom, garlic 22 | 32
- PROSCIUTTO** Ham, cheese 22 | 32
- PEPPERONI** Pepperoni, roast red capsicum 22 | 32
- CARNIVORO** Salami, bacon, ham, pepperoni, BBQ sauce 25 | 35
- ✓ **DI COSTA** (Kostas' favourite) Sun dried tomatoes, feta, onion, olives, garlic, basil 25 | 35
- ✓ **VEGETARIANA** Mushroom, olives, zucchini, garlic, capsicum, pineapple, onion 26 | 36
- SICILIANA** Chorizo, fresh tomato, onion, mushrooms 26 | 36
- CAPRITZIOSA** Capers, olives, anchovies, garlic, mushroom 26 | 36
- QUATTRO STAGIONI** Salami, ham, prawns, mushroom 27 | 37
- POLLO** Chicken, capsicum, onion, mushroom 27 | 37
- DIVINO** Salami, ham, bacon, mushroom, onion, capsicum, olives 28 | 38
- GUSTOZA** Chorizo, salami, mushroom, capsicum, feta, lime chilli 28 | 38
- FRUITI DI MARE** Selection of seafood and garlic 28 | 38
- POLLO PRIMO** Smoked chicken, blue cheese, mushroom, capsicum, onion 28 | 38
- EL GRECO** Lamb, onion, feta, capsicum, olives, tzatziki 29 | 39
- CALZONE** Authentic folded Italian pizza - your choice of filling (excluding El Greco and Frutti Di Mare) 37

## Istoria mas – Our story

*El Greco Greek and Italian Eatery is the creation of Kostas and Sarah Grigorakis. Kostas is the public face and personality of the business serving you divine fresh food authentic to the Mediterranean.*

*Kostas has a pedigree in the hospitality industry and a long-term career as a chef and restaurant owner. His culinary education commenced as a home-taught chef, learning from his mother to prepare traditional Greek dishes at an early age. After years of experience beginning in the Greek Army, a chef for a major entertainment venue in central Athens, his own Taverna in Crete and 8 years in NZ as a pizza chef and front of house, he then opened Divino Pizzeria in Milford in 2011.*

*Kostas and Sarah always dreamed of opening a larger restaurant, but one that stayed true to Kostas' traditional cuisine and fresh Greek and Italian food philosophy – hence El Greco was born. After several years of successful operation, disaster struck in June 2020 when fire ripped through and destroyed the premises. Refusing to give up on their dream, Kostas and Sarah worked hard to rebuild the restaurant and, just seven months after the fire, the phoenix rose from the ashes. Today the restaurant offers the same delicious, genuine food experience of Greece and Italy with an updated authentic vibe.*

*Welcome to El Greco!*

## MACARONIA - PASTA

*Gluten free option (with penne pasta only) \$4 extra*

- V SPAGHETTI NAPOLITANA** Cooked in a rich basil and tomato sauce **28**
- SPAGHETTI BOLOGNESE** Traditional Italian ground beef in a herb and tomato sauce **30**
- V BASIL AND PESTO TORTELLINI** With a mushroom and garlic cream sauce **32**
- BEEF LASAGNE** Ground beef layered with pasta and a bechamel sauce **33**
- SPAGHETTI CARBONARA** Bacon, mushrooms in a white wine and garlic cream sauce **34**
- SPAGHETTI POLLO PICANTÉ** Chicken, capsicum, olives, chilli, garlic, white wine and tomato cream sauce **34**
- V SPAGHETTI VERDURA** Capsicum, olives, mushroom, onion, spinach and garlic in a tomato cream sauce **34**
- SPAGHETTI PUTANESCA** Capers, olives, anchovies and tomato sauce **35**
- PENNÉ DI COSTA** Chicken, bacon, mushrooms, blue cheese and garlic in a tomato cream sauce **35**
- FETTUCCHINE EL GRECO** Smoked chicken, mushrooms, white wine and tomato cream sauce **35**
- SPAGHETTI MARINARA** A generous mix of seafood, cooked with capers in a tomato sauce **35**
- ROSIE'S PASTA** Chicken, mushrooms, bacon, olives, chilli, garlic, capsicum, EVO oil **35**
- KOKKINISTÓ** Orzo pasta served with eye fillet pieces cooked in a traditional tomato sauce **36**
- DRY MARINARA** King prawns, scallops, mussels, snapper and calamari, cooked with spaghetti, EVO oil, fresh garlic and chilli flakes **37**

## ITALIAN - PIATTO - MAIN

- PESCE DEL GIORNO** Snapper fillet cooked with a garlic, caper and lemon sauce, served with salad **39**
- SCALLOPINI MARSALA** Pork fillet in a creamy mushroom and marsala sauce, served with vegetables **42**
- CHICKEN FRANGELICO** Free range chicken breast cooked in a cream sauce with cashews and Frangelico liqueur, served with vegetables **42**
- BISTECCA EL PEPE** 250g Eye fillet cooked in a red wine and mustard cream, sauce with vegetables **42**

## GREEK - PIATA - MAIN

- VG FASOLAKIA** Tender green beans, potatoes and courgettes in a Cretan tomato and EVO oil sauce **32**
- SOUVLAKI** Free range chicken breast skewered and cooked on the grill, served with pita, served with tzatziki and salad **35**
- MOUSSAKA** Layers of potato, aubergine, zucchini, ground beef and bechamel sauce, served with tzatziki and salad **41**
- BRIZOLA** (Kostas' Father's favourite!) 300g Scotch fillet grilled, served with fries and salad **41**
- PAITHAKIA** (Sarah's favourite!) Lamb cutlets grilled, served with fries, served with salad and tzatziki **42**

### SIGNATURE DISH

#### GYROS EL GRECO

2 x Greek pita with lamb, tzatziki, tomato and onion, with a side of chips **38**